



## PESCE

GAMBERONI ARROSTO, SALSA VERDE, VERDURE SALTATE  
Roasted King Prawns, Green Sauce and Sautéed Vegetables 190  
**GF LC**

BRANZINO DEL MEDITERRANEO AL FORNO CON VERDURE DI STAGIONE  
Roasted Whole Mediterranean Sea Bass with Sautéed Seasonal Vegetables 265  
(Available Also Baked in a Cervia Salt Crust)  
**LC GF**

SPIGOLA DEL CILE ARROSTO, SALSA AI FUNGHI PORCINI, PATATE AL FORNO E BROCCOLI  
Roasted Chilean Sea Bass, Porcini Mushrooms, Potatoes and Broccoli 200  
**GF**

## CARNI

TAGLIATA DI WAGYU ALLA GRIGLIA CON SALE NERO SERVITA CON PATATE E BROCCOLI  
Sliced Grilled Wagyu Beef with Black Lava Salt 475  
Served with Roasted Potatoes and Sautéed Broccoli  
**GF**

COSCIA D'ANATRA CONFIT CON SALSA ALLE AMARENE, PUREA DI PATATE E RADICCHIO  
Confit Duck Leg in a Cherry Sauce Served with Mashed Potatoes and Braised Radicchio 150  
**GF**

COSTOLETTA DI VITELLO ALLA MILANESE CON VERDURE SALTATE  
Pounded, Breaded Veal Chop 'Milanese' Style with Sautéed Vegetables 210

VITELLO ALLA GRIGLIA CON INSALATA DI RUCOLA E POMODORINI  
Grilled Veal Paillard Served with an Arugula and Cherry Tomato Salad 210

CARRÈ D'AGNELLO ARROSTO SERVITO CON SPINACI E PATATE AL FORNO IN SALSA D'AGLIO  
Roasted Lamb Rack in a Garlic Sauce Served with Potatoes and Spinach 180

## SIDES

Grilled Seasonal Vegetables / Baby Roasted Potatoes / Spinach with Garlic and Chili Pepper 50

Cafe Milano does not use any alcohol in food preparation.

All prices are in AED inclusive of 5% VAT

All prices are in AED subject to 10% service charge, 4% municipality fee & 6% tourism fee



## ANTIPASTI DAL MARE

Small Plates Family Style

TARTARE DI BRANZINO CON MELONE INVERNALE, AVOCADO E TIMO  
Sea Bass Tartare with Winter White Melon, Avocado and Thyme 50  
**GF LC**

SALMONE MARINATO CON PANE CARASAU, SALSA DI MIRTILLI, CAPRINO E RUCOLA  
Marinated Salmon with carasau bread, blueberry sauce, Caprino cheese and arugula 50  
**GF LC**

POLPO ARROSTO CON DADOLATA DI ZUCCA, ROSMARINO E OLIVE TAGGIASCHE  
Roasted Octopus Salad with Diced Pumpkin, Rosemary and Taggiasche Olives 50  
**GF LC**

CAPPESANTE ARROSTO CON FAGIOLI, CIPOLLOTTO E POMODORINI  
Roasted Scallops with Beans, Spring Onion and Cherry Tomatoes 50  
**GF LC**

CALAMARI ALLA GRIGLIA CON CRESCIONE, POMODORI DATTERINI E JALAPEÑO  
Grilled Calamari, Watercress Salad, Datterini Tomato and Jalapeño 60

## ANTIPASTI DALLA TERRA

Small Plates Family Style

PARMIGIANA DI MELANZANE CON SALSA AL POMODORO E MOZZARELLA DI BUFALA  
Eggplant Timbale with Tomato Sauce and Buffalo Mozzarella Cheese 50  
**GF**

PANZANELLA TOSCANA CON AVOCADO  
Traditional Tuscan Panzanella Salad with Avocado, Tomatoes, Onion, Cucumber, Celery, Basil and 50  
Toasted Country Bread  
**V LC**

TARTARE DI MANZO, BRUSCHETTA, ACCIUGHE E CAPPERI  
Beef Tartare, Bread Bruschetta, Anchovies and Capers 50  
**N**

CAPRESE DI BUFALA CON POMODORI VARIEGATI E OLIVE TAGGIASCHE  
Buffalo Mozzarella Cheese with Heirloom Tomatoes and Taggiasche Olives 95

BURRATA CON CARPACCIO DI ZUCCA, SEMI DI ZUCCA E TARTUFO NERO  
Burrata Cheese with Pumpkin Carpaccio, Pumpkin Seeds and Black Truffle 105  
**V LC**



## INSALATE

INSALATA MILANO Radicchio, Belgium Endive, Baby Arugula, Frisée, and Cherry Tomato Salad	60
LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA Butter Lettuce, Candied Walnuts, Gorgonzola Cheese Crostino, Lemon Vinaigrette <b>N</b>	65
INSALATA DI CRESCIONE, FUNGHI, NOCCIOLE Watercress Salad, Sautéed Mushrooms and Hazelnuts <b>N</b>	65
INSALATA DI RUCOLA, PERE, CAPRINO E PANE CARASAU Arugula, Pears, Goat Cheese and Sardinian Bread	65
INSALATA NIZZARDA Iceberg, Boiled Eggs, Green Beans, Potatoes, Anchovies, Cherry Tomato and Tuna	80

## PIZZE E FOCACCE

Gluten-free crust available

SANTA BABILA San Marzano Tomatoes, Imported Buffalo Mozzarella Cheese, Oregano and Basil	95
VIA MONTENAPOLEONE Corbarino Tomatoes, Mozzarella Cheese, Artichokes, Seasonal Mushrooms, Veal Ham and Olives	95
LA SCALA Arugula, Bresaola and Imported Buffalo Mozzarella Cheese	95
VIA DELLA SPIGA San Marzano Tomatoes, Imported Mozzarella Cheese, Zucchini, Eggplant and Spinach	90
VIA DEI MILLE Corbarino Tomatoes, Imported Mozzarella Cheese and Anchovy Filets	95
VIA CONDOTTI Capaccian Tomatoes, Tofu and Grilled Vegetables	95
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary and Extra Virgin Olive Oil <b>V</b>	65

**V = VEGETARIAN    GF = GLUTEN-FREE    LC = LOW-CALORIE    N = MAY CONTAIN NUTS**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, Especially if you have certain medical conditions.  
Please inform your server if you have any food allergies or special dietary restrictions.



## PASTE

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes and Fresh Basil V LC	85
PACCHERI BULGARI Paccheri Pasta with a Sautéed Shrimps and Imported Capaccian Tomato	115
SPAGHETTI FATTI IN CASA CON CIPOLLOTTO FRESCO E PARMIGIANO House-made Spaghetti Pasta with Spring Onion Sauce and Parmigiano Cheese	85
SPAGHETTI KITON ALLO SCOGLIO Spaghetti with Garlic, Olive Oil, Chili Pepper, Cherry Tomato and sea food	90
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce	85
GNOCCHI PUCCI House-made Potatoes Gnocchi "Sorrentina" style with Tomato Sauce, Buffalo Mozzarella Cheese and Basil <b>GF</b>	90
CAVATELLI GUCCI House-made Cavatelli with Garlic, Oil and Broccoli Sauce Served with Breadcrumbs and Anchovies	85
TAGLIATELLE AI FUNGHI PORCINI E TARTUFO SERVITI IN UNA FORMA DI GRANA PADANO House-made Tagliatelle with Porcini Mushrooms and Truffle Served in a Wheel of Grana Padano	160
STROZZAPRETI AI QUATTRO FORMAGGI E NOCI House-made strozzapreti with four cheeses and walnuts sauce <b>N</b>	90

All our pastas can be served with traditional ragù sauce, tomato sauce or "arrabbiata" spicy sauce.  
On request, we can prepare gluten-free pasta with the chef's selection of sauces. Please ask your server.  
All dry pasta dishes are made to order. Please allow 20 minutes for preparation. Thank you.

## RISOTTI

RISOTTO FERRÈ Saffron Risotto with Veal Reduction Sauce, Garlic, Parsley and Lemon Zest "Gremolada" <b>GF</b>	95
RISOTTO ALLA ZUCCA Risotto with Pumpkin, Almond and Gorgonzola <b>GF, N</b>	90